RAVENS SCANS
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TRANSLATOR: AASESCHWEITZ
PROOFREADER: PLANT
REDRAW: YABOKU
TYPESETTER: YABDKU

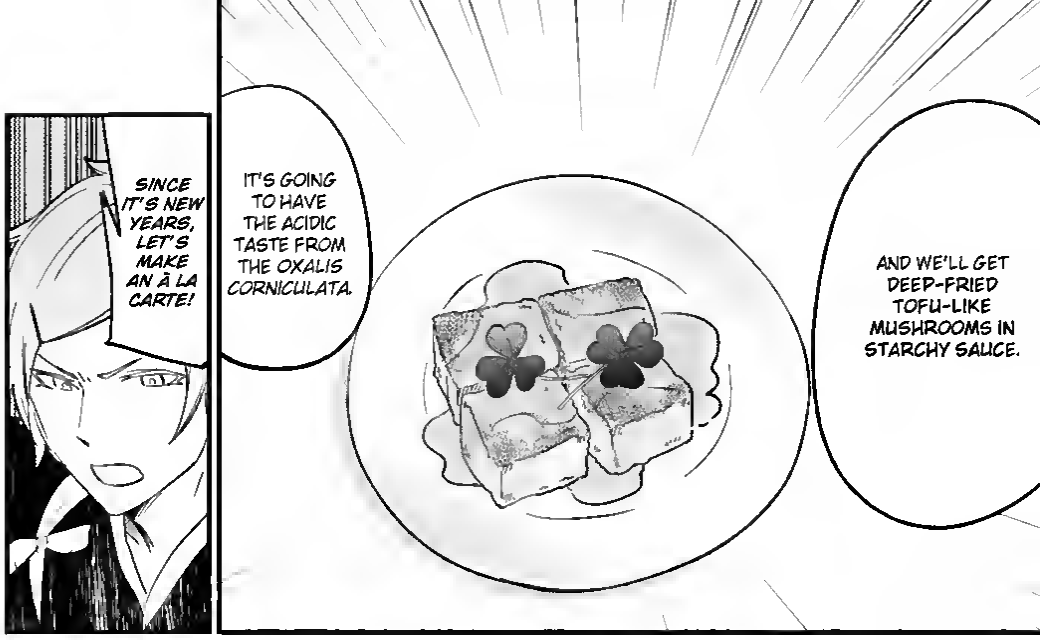
SENPAI, SORE HITOKUCHI KUOASAI!

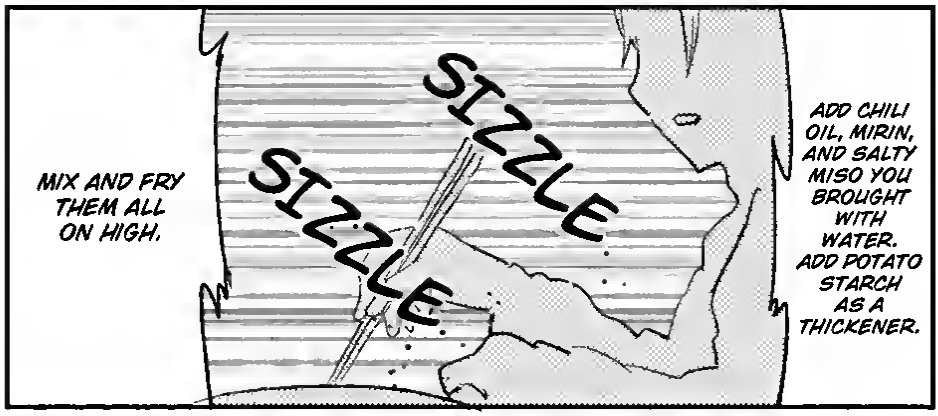
BY MIZU ASATO

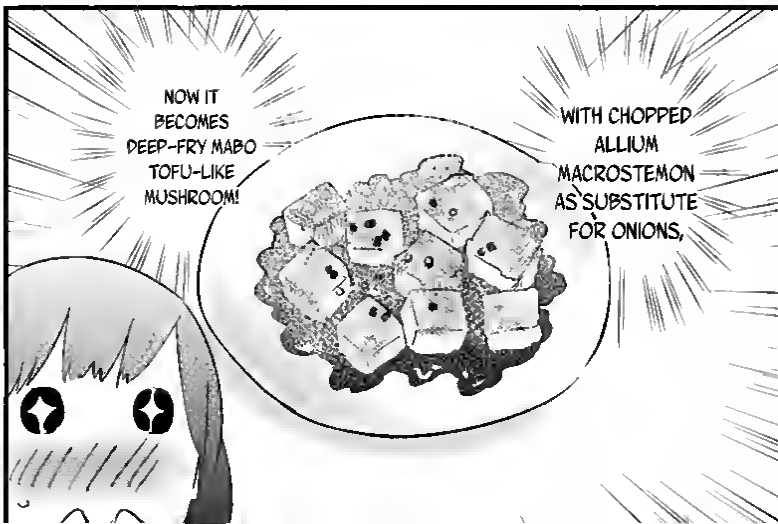
THIS MUSHROOM IS SUPPOSED TO BE A CALVATIA NIPPONICA.
IT MAY LOOK LIKE A MUSHROOM USUALLY FOUND IN RESIDENTIAL LOTS, BUT IT ACTUALLY IS ONLY AMPLE DURING THE SUMMER.
OH...
先輩、ソレ #026
ひとくちください！
MIZUASATO
水あさと
BUT IT GREW DURING NEW YEAR. MUST BE A SIGN OF LUCK.
LET'S COOK IT.
HUH?!
YOU'RE GOING TO EAT THAT?!
IT DOESN'T SEEM TO BE POISONOUS, AND IT'S ENOUGH FOR BOTH OF US.
I'LL PASS...
WELL THEN...
NOW...
CLENCH
LET'S PREPARE THE FOOD.
WHOOSH

THIS MUSHROOM HAS A REALLY STRONG EARTHY SMELL.
SO FIRST WE PEEL ALL OF THE SKIN.
AND THEN...
BOILING IS THE FOUNDATION OF COOKING WILD PLANTS AND MUSHROOMS
WHOOSH
TO REMOVE THE SMELL, BOIL IT SEVERAL TIMES.
DRAIN THE WATER, CUT IT INTO THICK SLICES, AND STIR FRY WITH BUTTER.
SIZZLE
I HEARD IT TASTES BLAND, SO I INITIALLY WANTED TO ADD MORE FLAVORS TO IT.
THEN HOW ABOUT USING THESE CHEESE SLICES?
Processed Cheese
PASS
OH, THANKS. IT LOOKS GOOD.
HM?
DO YOU ALWAYS HAVE CHEESE SLICES WITH YOU?
NO, ONLY SOMETIMES TO SPICE UP MY RICE BALLS.
Cheese rice balls are delicious
I SEE.
COVER THE CHEESE WITH THE LID.
LET THE CHEESE MELT...
PLOP

WOW, IT LOOKED LIKE A BALL-SHAPED OBJECT ORIGINALLY.
NOW IT LOOKS REALLY DELICIOUS!
RIGHT, NEXT...
AND FAKE CHEESESTEAK IS DONE!
THEN FRY IT WITH THE BUTTER FROM THE MUSHROOM ...
UH-HUH, AND NEXT...
From the outer shape,
OH, NOW THEY LOOK LIKE DEEP-FRIED TOFU.
SO WE COVER THE CHEESESTEAK WITH POTATO STARCH.
SIZZLE
THE SMELL STILL LINGERS.
MIX THEM ALL UP...
POUR
SEASON IT WITH CLEAR BROTH, SOY SAUCE, OXALIS CORNICULATA LEAVES, AND USE POTATO STARCH AS A THICKENING AGENT.
AND FAKE DEEP-FRIED RICE CAKES SOUP IS DONE!
ADD CLEAR BROTH AND GARNISH...
THIS ONE ALSO LOOKS REALLY GOOD!


SINCE IT'S NEW YEARS, LET'S MAKE AN À LA CARTE!
IT'S GOING TO HAVE THE ACIDIC TASTE FROM THE OXALIS CORNICULATA.
AND WE'LL GET DEEP-FRIED TOFU-LIKE MUSHROOMS IN STARCHY SAUCE.


MIX AND FRY THEM ALL ON HIGH.
SIZZLE
SIZZLE
ADD CHILI OIL, MIRIN, AND SALTY MISO YOU BROUGHT WITH WATER. ADD POTATO STARCH AS A THICKENER.



♣TASTING BEGINS NEXT TIME!